

## 68867 to 68907—Continued.

edible in about 70 days, and the seeds are said to ripen in about 120 days. The whole plant is often preserved with salt and dried.

## 68883. BRASSICA sp.

No. 558. From a seed store in Sanmiu, Honam. *Kong naam sai miu ching tsoi*. A variety planted in August, with leaves and roots edible in about 70 days. The roots are largely used after having been pickled in salt, and often the whole plant is preserved in the same way.

## 68884. CHLORANTHUS sp. Chloranthaceae.

No. 522. *Chuk chit cha*. A wild shrub, promising as an ornamental, found in thickets in northern Kwangtung, at an altitude of about 300 meters. It has a pleasing, clean, green foliage and stems and produces fruits of a striking red color.

## 68885 and 68886. CHRYSANTHEMUM CORONARIUM L. Asteraceae. Crown daisy.

For previous introduction see No. 64352.

68885. No. 529. *Tong ho tsoi*. The pretty yellow flowers of this plant make it worthy of a place in the flower gardens, although the odor of the plant itself is not altogether pleasing to some. The young plants are cultivated by the Chinese as a vegetable, during the winter months, and are used only when young. They are a favorite ingredient in the native soups.

68886. No. 559. *Taai ip tong ho tsoi*. A large-leaved variety said to have come from Chiuchow, Kwangtung. It is planted here in September and October, and the whole plant is eaten when quite young. The common use is as an ingredient in soups.

## 68887. CRAWFURDIA sp. Gentianeae.

No. 520. A slender twining vine with persistent, ornamental purplish red fruits, collected in the wild near Yeunguk, Lungtau Mountain, northern Kwangtung.

## 68888 to 68890. CUCUMIS MELO L. Cucurbitaceae. Melon.

68888. No. 531. *Heung kwa*. A native cucurbitaceous fruit very similar in fragrance and flavor to our muskmelon. The rich-yellow, smooth-skinned fruits are oblong and rather small, rarely exceeding 12 or 15 centimeters in length. This variety would be a very good addition to our list of kitchen garden melons, as it could be grown on fences or light trellis with very little trouble.

68889. No. 532. *Mat tong ching*. A melon somewhat resembling the honeydew melon. It is cylindrical in shape, rarely exceeding 8 inches in length. The skin is covered with a dense, short pubescence while the melons are young, but later it becomes very smooth and turns pale green. The flesh has an excellent flavor and texture, is light colored, and has a crispness which is akin to mealiness.

68890. No. 562. *Oheung shan pàak kwa*. A locally grown variety obtained at a seed store in Sanmiu,

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Honam. It is planted from May to July and is said to produce edible fruits in 80 days. It is a long, fleshy, white-skinned cucumberlike vegetable, usually eaten stewed with meat or pickled while the fruits are young.

## 68891. DOLICHANDRONE CAUDA-FELINA (Hance) Benth. and Hook. Bignoniaceae.

No. 519. *Maau mei shue*. A tree of fairly rapid growth on poor soil, which has a pleasing foliage, large yellow purple-throated flowers, and woolly cat-tail-like fruits (from which it takes its native name). Its one bad feature as an ornamental is the fact that the pods are persistent after the seeds have been shed, giving the tree a somewhat untidy appearance. The wood is of no special value, but the seeds are credited by the Chinese as having therapeutic value in the treatment of venereal diseases.

## 68892 and 68893. LACTUCA SATIVA L. Cichoriaceae. Lettuce.

68892. No. 539. *Poh lei shaang tsoi*.

Obtained at a seed store in Sanmiu, Honam, and said to have originally come from Annam. This is said to be a very delicate and delicious variety. It is planted any time from July to November, sandy clay soil being preferred; the leaves are edible in about 50 days, and the seeds ripen in about 100 days.

68893. No. 540. *Yau maak shaang tsoi*.

Obtained at a seed store in Sanmiu, Honam, originally from Chiuchow, Kwangtung. A variety planted in July; the leaves are edible in about two months, and the seeds are said to ripen in about 120 days. A central stem rapidly develops, and the leaves, which are quite long, slender, and rather coarse, are removed progressively from the lower portion of the stem as fast as they reach their full size. This variety is never eaten raw.

## 68894 to 68896. LAGERSTROEMIA INDICA L. Lythraceae. Grape myrtle.

68894. No. 523. *Tsz shik tsz mei fa*.

An ornamental purple-flowered shrub cultivated on the campus of the Canton Christian College and probably introduced from India.

68895. No. 524. *Taam hung tsz mei fa*.

An ornamental pink-flowered shrub, probably introduced originally from India, which has been cultivated on the campus of the Canton Christian College.

68896. No. 525. *Hung tsz mei fa*.

An ornamental red-flowered shrub, probably introduced from India, which has been cultivated on the campus of the Canton Christian College.

## 68897. PISUM SATIVUM L. Fabaceae. Pea.

No. 561. *Hoh laan tau*. Obtained at a seed store in Sanmiu, Honam, and said to have come from Chiuchow, Kwangtung. A variety usually planted in August. The tender young tips of the vines are used as a vegetable here, as well as the seeds and pods when quite young, and are said to be very sweet and delicious. The Chinese name of this dish is *lung so tsoi* (dragon's-beard vegetable).